

SOUPS & SALADS

Take Home our Salad Dressing 6. Non-Fat Honey Mustard Dressing Available Upon Request
Half Chicken Breast +5.25, Add Full Chicken Breast +7, Shrimp (4) +6.5

LOBSTER BISQUE

Fresh herbs, cream, sherry in a rich stock 8.5

FRESH TOMATO BASIL

Shaved Romano, drizzled herb oil 7.25

KOBE BEEF CHILI

Mozzarella, scallions 8.5

THE ORIGINAL CHOPPED CHICKEN

Lettuce, tomatoes, mozzarella, fresh organic basil, Red Wine Vinaigrette dressing, choice of oven-roasted tomatoes or Kalamata olives
INDIVIDUAL 12 LARGE 19

BALSAMIC GRILLED CHICKEN

Mixed greens, Gorgonzola, walnuts, fresh organic basil, Balsamic Vinaigrette
INDIVIDUAL 12 LARGE 19

CHINESE CHICKEN SALAD

Grilled chicken breast, napa cabbage, bok choy, carrots, bell peppers, sesame seeds, cilantro, scallions, crispy noodles, Mandarin oranges, Soy Asian dressing
INDIVIDUAL 11.5 LARGE 18.5

HEARTS OF ROMAINE SALAD

Roma tomato, Gorgonzola, cucumber, house dressing, parsley 10

CAESAR SALAD

(GF without croutons)
Romaine, house-made garlic croutons, Romano, famous Caesar dressing
INDIVIDUAL 9.5 LARGE 16.75

GRILLED SHRIMP SALAD

Mixed greens, scallions, bell peppers, spinach, tomatoes, feta cheese, cilantro, organic sunflower seeds, Balsamic Vinaigrette
INDIVIDUAL 13.5 LARGE 22

GREEK SALAD

Romaine, organic spinach, bibb lettuce, red onion, Kalamata olives, tomatoes, Persian cucumbers, pepperoncini, crumbled feta cheese, House dressing
INDIVIDUAL 9.5 LARGE 16.75

WILD ARUGULA

& RED QUINOA SALAD
Golden beets, tomatoes, avocado, red onion, parsley, toasted almonds, mint, scallions, Citrus Chili Vinaigrette
INDIVIDUAL 10.5 LARGE 18

SPICY THAI GRILLED CHICKEN SALAD

Mixed greens, julienne carrots & zucchini, tomatoes, peanuts, bean sprouts, cilantro, mint, Thai dressing
INDIVIDUAL 11.5 LARGE 18.5

TUSCAN KALE AND ROMAINE

Toasted almonds, dried cranberries, feta cheese, red onion, sherry-dijon dressing
INDIVIDUAL 9.5 LARGE 16.75

TACOS • BURGERS • WRAPS

Served with your Choice of Coleslaw or French Fries
Lettuce Cups may be Substituted for Tortillas

*GRILLED HAWAIIAN MAHI TACOS

Tomato-avocado salsa, napa cabbage, Chipotle sauce, flour or corn tortillas 13.5

*WAGYU CHEESEBURGER

Double patty, cheddar, lettuce, Thousand Island dressing, Bread & Cie brioche bun 15.5

IMPOSSIBLE BURGER

Try the new vegetarian burger that is made from plants but tastes like meat. Served with lettuce, cheddar, Thousand Island dressing, Bread & Cie brioche bun 15.95

GRILLED CHICKEN PESTO WRAP

Romaine, bell peppers, feta cheese, red onion, Kalamata olives, famous Caesar dressing, pesto wrap 12.5

*MINI WAGYU BEEF HAMBURGERS

Chipotle Aioli 13.5
Add Gorgonzola or aged cheddar +1

PASTAS

Whole wheat or (GF) gluten-free pasta available upon request for pasta dishes

CHICKEN FETTUCINE ALFREDO

Garlic, Romano cheese, alfredo sauce, fettuccine, roma tomatoes, parsley 18.5

SPAGHETTI BOLOGNESE

Beef-tomato sauce, shaved Romano 19

TOMATO ANGEL HAIR

Tomatoes, garlic, chicken broth, EVOO, basil 15.75

SHRIMP ANGEL HAIR

Roasted mushrooms, artichoke, carrots, zucchini, lobster cream sauce 20.5

CHICKEN TEQUILA FETTUCCINE

Spinach fettuccine, bell peppers, red onion, jalapeño, tequila-lime cream sauce 19

ASIAN SHRIMP PASTA

Spaghetti, julienne carrots and zucchini, peanut sauce, bean sprouts, scallions 19.95

SPICY CHICKEN ANGEL HAIR

Sun dried tomato, basil, garlic, EVOO, spices 16.75

SPAGHETTI AND MEATBALLS

Beef and pork meatballs, marinara sauce, Romano cheese and basil 18.5

SAMMY'S

SHAREABLES

***HAPPY HOUR OFFERED DAILY - HALF OFF SHAREABLES**
4:00 PM - 6:00 PM
***Dine-In Only**

MINI DUCK TACOS

Feta, tomato, napa cabbage, tomato-cilantro cream 12

CHICKEN LETTUCE CUPS

Wok aromatics, water chestnuts, Hong Kong style scallions, black bean hoisin sauce, sesame seeds 12

CRAB & SHRIMP DIP

Artichoke, Romano, grilled herb flatbread 12.75

BABA GHANOUSH

(GF if served with lettuce cups)
Roasted eggplant dip, EVOO, grilled herb flatbread 12
ADD HALF CHICKEN BREAST +5.25

OAK ROASTED CURRIED CAULIFLOWER

Lemon aioli 8.75

EDAMAME

Toasted sesame seeds 5.5

CRISP BRUSSEL SPROUTS

Romano, walnuts, balsamic glaze 9.5

MEATBALLS & MARINARA

Beef and pork meatball, tomato sauce, shaved Romano, crostini 9.25

LEBNI, MEDITERRANEAN SOFT CHEESE

(GF if served with lettuce cups)
Exotic spices, tomatoes, EVOO, grilled herb flatbread 11.5

TRUFFLE FRIES

Romano cheese 8.25

GARLIC CHEESE BREAD

8.5

HUMMUS

(GF if served with lettuce cups)
EVOO, grilled herb flatbread 10.5
ADD HALF CHICKEN BREAST +5.25

PORK DUMPLINGS

Cilantro, green onion, tomatoes, ponzu chili sauce 8.5

MEDITERRANEAN DIP SAMPLER

Hummus, baba ghanoush, Lebni cheese with exotic spices, EVOO, grilled herb flatbread 12.75

To conserve resources, water, bread, and butter are available upon request.

DESSERT

MESSY SUNDAE (GF) 10.5

SALTED CARAMEL PUDDING 9

STICKY TOFFEE PUDDING 10

WARM CRISP MINI DONUTS 7

FLOURLESS CHOCOLATE CAKE (GF) 10

SPECIALTIES

*OAK ROASTED SALMON FILET

Asian salad, edamame, cucumber & ponzu sauce 20.5

*PETITE FILET

Grilled with crisp brussel sprouts, herb roasted fingerling potatoes, balsamic glaze 29.5

OAK ROASTED CHICKEN BREAST

Grilled with crisp brussel sprouts, herb roasted fingerling potatoes, balsamic glaze 17.75

*SURF & TURF

Filet mignon, grilled shrimp, herb roasted fingerling potatoes, cauliflower, garlic herb oil 34.5

*LAMB CHOPS

Grilled with crisp brussel sprouts, herb roasted fingerling potatoes, balsamic glaze 20.5

*STEAK FRITES

Flat iron steak, french fries, garlic herb oil 21

WOODFIRED PIZZA

CHOOSE YOUR CRUST

- Our Famous Hand-Made Dough -

Gluten-Free +4 (GF) | Whole Wheat +1 | Artisan Thin Crust
Introducing Cauliflower Crust +2.5

All Pizzas Made with Mozzarella Cheese

OTHER OPTIONS: Vegan Cheese +2 | Low Fat Mozzarella Cheese +2

NEW YORK STYLE

Sautéed mushrooms, all-natural pepperoni, salami, Italian sausage, house-made tomato sauce 14.95

ORGANIC ARUGULA & PEAR

Prosciutto, Gorgonzola, organic arugula salad tossed in Balsamic Basil dressing 14.5

GARLIC CHICKEN

Sautéed mushrooms, bell peppers, red onion, roasted garlic sauce 14.5

MARGHERITA

Tomatoes, roasted garlic sauce, fresh basil 13.5

SICILIAN

All natural pepperoni, Italian sausage, bell peppers, house-made tomato sauce, red onion 14.5

FIVE CHEESE

Smoked Gouda, raclette, Romano, mozzarella, Gorgonzola 13.5

THAI CHICKEN

(Gluten-free option not available)
Juliened vegetables, cilantro, scallions, peanuts, lime juice, fresh mint, spicy Thai peanut sauce 14.5

MOZZARELLA CHEESE

Fresh organic basil, house-made tomato sauce 13.5

ARTICHOKE

Roast garlic sauce, arugula, Gorgonzola 13.5

BURRATA & PESTO

Burrata, basil pesto, Romano, house-made tomato sauce 14.5

GOAT CHEESE

Sautéed mushrooms, garlic, organic spinach, red onion 14.5

THIN CRUST SUN-DRIED TOMATO

Goat cheese, pine nuts, basil, crispy french style crust 14.5

TUSCAN

Roma tomatoes, wild mushroom, garlic, Gorgonzola, red onion, oregano 14.5

ROYAL HAWAIIAN

Fresh golden pineapple, Canadian bacon, tomato sauce 14.5

ALL-NATURAL PEPPERONI

Fresh organic oregano, house-made tomato sauce 14.75

LADOU'S BARBECUE CHICKEN

Smoked Gouda, bbq sauce, red onion, cilantro 14.5

SPICY ITALIAN SAUSAGE

Fresh organic oregano, house-made tomato sauce 14.5

(V) VEGETARIAN • (GF) GLUTEN-FREE

*Eating undercooked meat/seafood may increase risk of food borne illness, especially if you have certain medical conditions. Sammy's is committed to providing locally sourced, organic or sustainable items wherever possible. All cuisine is prepared without butter or artificial trans fat and is created using fresh and natural ingredients. Our chicken is fresh & natural with no artificial flavors, chemicals, preservatives, or hormones. **Warning:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the state of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant

EAT WELL. FEEL GOOD.

DRINK WHITE WINE

	6oz	9oz	🔪
HOUSE WHITE	9	12	32
BLINDFOLD BLEND, THE PRISONER WINE COMPANY, NAPA Complex with inviting aromas of honeysuckle, grilled white peach and apricot.	15	19	52
CHARDONNAY, FRANCISCAN, NAPA Bouquet of pear, vanilla bean, and hazelnut with a lovely creamy finish and a touch of Meyer lemon. Certified Napa Green.	12	15.5	42
CHARDONNAY, SIMI RUSSIAN RIVER VALLEY RESERVE Aromas of white flowers, toasted brioche and lime zest with a mouthwatering finish on the palate. Certified Green.	13	17	50
CHARDONNAY, RAVENSWOOD, CA Succulent layers of peach & citrus fruit with hints of toasted oak.	9.5	13	34
CHARDONNAY, FERRARI-CARANO, SONOMA Displays aromas of citrus, nutmeg, hazelnut, fuji apple & orange blossoms with a toasted finish.	15	19	52
SANCERRE, PASCAL JOLIVET, FRANCE Fresh & tightly wound; very clean; alive, racy, youthful. Overall, a dry & elegant wine.	16	21	60
SAUVIGNON BLANC, NOBILO, NEW ZEALAND Fresh, crisp & clean with zesty flavors of ripe tropical fruits & zingy acidity. 89 Pts	10.5	14	37
PINOT GRIGIO, MEZZACORONA, ITALY (SA) From sweet, copper-colored grapes. Pleasant, delicate, fruity, & elegantly balanced. 87 pts	9.5	13	34
PINOT GRIGIO, RUFFINO IL DUCALE, ITALY Bright straw gold, with a medium fruity flavor & hints of mineral & almond.	11.5	15	42
RIESLING, KUNG FU, WA Aromatic nose of sweet apricot & peach; a crisp subtle sweetness & crisp acidity.	10.5	14	42
ROSÉ, JEAN LUC COLUMBO, COTE BLEU, FRANCE Bright pink with flavors of fresh strawberry & cherry.	11	15	42
PROSECCO, RUFFINO, ITALY (SPLIT) Not too dry but crisp & refreshing with a medium spritz & touch of apple flavors.		10.5	
SPARKLING BRUT, MUMM NAPA (SPLIT) Gorgeously balanced, hints of melon & spice with a crisp, lingering finish. 90 pts		16	
WINE FLIGHT	19		
WONDERFUL WHITES (3, 3oz pours) Blindfold Blend, The Prisoner Wine Company; Chardonnay, Ferrari-Carrano; Sancerre Blanc, Pascal Jolivet			

DRINK RED WINE

	6oz	9oz	🔪
HOUSE RED	9	12	32
PINOT NOIR, MEIOMI, CA Silky texture with bright, jammy strawberry fruit with just a touch of mocha. Wine Spectator Top 100	15	19	52
PINOT NOIR, KIM CRAWFORD, NEW ZEALAND Brilliant ruby red color with a mouthwatering balance of cherry & mineral notes.	13	17	47
CABERNET SAUVIGNON, HOGUE, WA Big bold flavors of dark plum, rich cassis & currant with cinnamon, vanilla & persimmon. 87 Pts	9.5	13	34
CABERNET SAUVIGNON, LAYER CAKE, CA Perfumed with violets & wild berries, it shows rich, ripe plum fruit. Seamless & elegant, this wine shows big black fruit on the palate.	11.5	15	42
CABERNET SAUVIGNON, DAOU VINEYARDS, PASO ROBLES Aromas of rich blackberry, cassis, plum & currant surrounded by black olives, anise, leather & cigar box. Robust & full bodied.	16	21	60
CABERNET SAUVIGNON, MT. VEEDER, NAPA VALLEY (SA) Full & dense mouthfeel with rich, velvety tannins & flavors of blackberry, cocoa, mocha, & cassis.		63	
RED BLEND, THE PRISONER WINE COMPANY, NAPA VALLEY (SA) An interesting blend incorporating Zinfandel with the unlikely mix of Cabernet Sauvignon, Petite Sirah, Syrah & Charbono.		95	
RED BLEND, THE PESSIMIST, DAOU VINEYARDS, PASO ROBLES A blend of Syrah, Petite Sirah, Zinfandel & Tannat. Demonstration of classic old-world style with the fruit-forward characteristics of California.	16.5	22	63
CHIANTI, PLACIDO DOCG, ITALY (SO) Aromatic hints of violets on the nose. Dry, fruit forward flavors of cherries & blackberries.	9.5	13	34
SANGIOVESE-CABERNET, BANFI COL DI SASSO, ITALY (SO) Black cherry & spice aromas, 60% Cabernet Sauvignon, 40% Sangiovese. Hints of smoke & earthiness.	9.5	13	34
MERLOT, ROBERT MONDAVI, NAPA (SA) Bold aromas of wild blueberries & red raspberries punctuated with hints of cassis & Ceylon black tea.	14	18	48
MALBEC, DISEÑO, ARGENTINA Plum, black cherry & licorice notes with medium-weight toast on the finish. 87 Pts	10.5	14	37
ZINFANDEL, RAVENSWOOD, OLD VINE SONOMA Flavors of blackberry & black cherry with a touch of cinnamon & vanilla in the finish. 90 pts	11.5	15	42
WINE FLIGHT	19		
RAVISHING REDS (3, 3oz pours) Pinot Noir, Meomi; Red Blend, The Pessimist; Cabernet Sauvignon, Daou			

DRINK BEER

BOTTLE (PREMIUM)

STONE INDIA PALE ALE
(IPA, ABV 6.9%) San Diego, CA
Medium malt character with a heavy dose of over-the-top hops! Generous “dry hopping” gives this beer its abundant hop aroma and crisp hop flavor.

MODERN TIMES FORTUNATE ISLANDS
(Wheat IPA, 16oz. can, ABV 5%) San Diego, CA
Easy drinking wheat beer with mango, tangerine and passionfruit.

MOTHER EARTH CALI CREAMIN'
(Vanilla Cream Ale, ABV 5.2%, 12oz can) Vista, CA
You will swear you are drinking a cream soda. Malty backbone made with corn and honey malt.

BALLAST POINT LONGFIN
(Lager, ABV 4.5%) San Diego, CA
Solidly balanced with a clean finish and a hint of hops.

ANTHEM PEAR CIDER ^{GF}
(Hard Cider, ABV 5.5%) Salem, OR
Bosc and Anjou pears smooth this cider's acidity. Earthy undertones, semi-dry, mild tart.

ALESMITH NUT BROWN ALE
(English Brown Ale, 22oz., ABV 5%) San Diego, CA
English-style ale that is smooth, dark and rich. Specialty malts produce a dark brown color and wonderful malt complexity.

MOTHER EARTH SINTAX PEANUT BUTTER STOUT
(Black Ale, 22oz., ABV 8.1%) Vista, CA
A rich, dark and creamy stout with essence of peanut butter.

DRAFT

BALLAST POINT SCULPIN
(IPA, ABV 7%) San Diego, CA
Gold Medal winning IPA creates hints of apricot, peach, mango and lemon, but still packs a bit of a sting.

STELLA ARTOIS
(Pilsner, 5%) Belgium
This beer's long history dates back to 1366 with a characteristic taste, body and pleasant bitterness that distinguishes it from other international beers.

ST. ARCHER BLONDE ALE
(ABV 4.8%) San Diego, CA
Brewed with premium pilsner and wheat malts, exhibits a classic hazy appearance, real Belgian yeast, coriander and fresh orange peel.

ROTATING SEASONAL SELECTION

BOTTLE (DOMESTIC)

BUD LIGHT
American-style Lager

O'DOULS
Non-alcoholic Amber

REDBRIDGE ^{GF}
American Amber

SA = Sustainable Agriculture
SO = International Environmentally Sensitive

SIGNATURE COCKTAILS

ALL COCKTAILS 12

CLASSICS

6.5 **MARGARITA**
Tequila, lime, lemon, Cointreau, agave nectar

MOSCOW MULE
Vodka, lime, St. Germain, ginger beer

BLOODY MARY
Vodka, Major Peter's loaded bloody mary mix

7.5 **MAI TAI**
Bacardi rum, Orange Curacao, Myer's Rum, lime, pineapple, orgeat

MOJITO
Rum, lime, mint, agave nectar

MARTINIS

6.5 **APPLE CIDER MARTINI**
Crown Royal, Apple Pucker, cranberry, agave nectar

6.5 **LEMON DROP**
Vodka, agave nectar, lemon

ISLAND HEAT MARTINI
Tequila, Island Heat hot sauce, orange, lime

8.5 **POMEGRANATE GIN MARTINI**
Gin, pomegranate liqueur, Cointreau, cranberry, soda

BLACKBERRY ECLIPSE MARTINI
Vodka, Blue Curacao, cranberry grenadine

12.5 **GONE A RYE**
Bulleit Straight Rye Whiskey, Sweet Vermouth, Dash Angostura Bitters

SIGNATURE COCKTAILS

ORANGE MOJITO
Rum, lime, mint, orange, agave nectar, Myer's rum

RED ROCK SUNSET
Rum, Vodka, triple sec, Peach Schnapps, pineapple, Sweet 'N Sour

PEAR PERSUASION
Grey Goose, pear puree, agave, lime

PACIFIC PIMMS
Hendricks Gin, persian cucumbers, lemon, basil, ginger beer

7.5 **EAST MEETS WEST MOJITO**
Jack Daniel's, lime, lemon, passion tea, mint, Orange Curacao, agave nectar

6.5 **CUCUMBER COOLER**
Vodka, cucumber, lemonade

RED OR WHITE SANGRIA
Korbel Brandy, Peach liqueur, lemon, lime, orange, Sprite

BEVERAGES

7.5 **PELLEGRINO** Sparkling, 500ml 4.5/ 1L 6.5

CAFÉ MOTO COFFEE 3.25

BOTTOMLESS SOFT DRINKS 2.95
Coca-Cola products

7.5 **BOTTLED WATER** Still, 500ml 4

NUMI FAIR TRADE ORGANIC HOT TEA Assorted 3.25

5 **ICED TEA** 3.25
Organic Black or Passion Fruit

5 **NON-FAT MILK** 3

IMPORTANT INFORMATION ABOUT SAMMY'S GLUTEN-FREE MENU: Our Chef has trained all kitchen staff on gluten-free preparation in regards to cross contamination. Our chefs are diligent when preparing gluten-free items and aware of the dangers of cross contamination. Although the staff is informed and properly trained, there is always the possibility of cross contamination due to the fact that Sammy's is not a gluten-free establishment. Please mention to your server if you have gluten-sensitivities, so the kitchen staff may be alerted. **WARNING:** Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol



SAMMY'S WOODFIRED PIZZA AND GRILL has celebrated 30 years of spectacular food in San Diego, Las Vegas and beyond. As part of Sammy's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items wherever possible. All cuisine is prepared without butter or artificial trans fat and is created using fresh and nutritionally balanced ingredients. Our chicken is fresh & natural with no artificial flavors, chemicals, preservatives, or hormones.